

THE
DAILY HONOLULU PRESS
IS PUBLISHED
EVERY MORNING
Except Sundays.

At the Office, No. 29 Merchant St.

TERMS OF SUBSCRIPTION.
Per annum.....\$6.00
Six months.....3.00
Three months.....1.50
Per month......50
Postage additional.

Subscriptions Payable always in Advance.
Brief communications from all parts of the Kingdom will always be very acceptable.
Matter intended for publication in the editorial columns should be addressed to

EDITOR DAILY HONOLULU PRESS.
Business communications and advertisements should be addressed simply "Business Manager,"
DAILY HONOLULU PRESS,
Honolulu, Hawaiian Islands.

Advertisements, to ensure prompt insertion, should be handed in before 6 P. M.

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Proprietors Daily Honolulu Press.
TUESDAY, NOV. 24, 1885

AN INTERESTING ARTICLE.

We publish in to-day's issue a very interesting and instructive article on Pahala from the pen of Mr. B. F. Dillingham, one of the promoters of the scheme to form a Company to be known as the Hawaiian Colonization Land and Trust Company, for the purpose of colonization and bringing under cultivation three of the largest ranches on the Island of Oahu. Mr. Dillingham has taken a deep interest in developing the material resources and wealth of the Islands, and he has lately made a trip of observation and investigation to Pahala plantation, Hawaii, one of the best known sugar plantations on the Island. The short history, given by Mr. Dillingham, of a great work accomplished and the practical facts and figures which the article contains will amply repay a careful perusal.

PAHALA.

A short history—A visit to the Mill—Cultivation—Working Force—Stock Ranch—Discipline—etc., etc.

A SHORT HISTORY.

Among the gigantic enterprises which had their birth at the consummation of the Treaty of the Reciprocity between this Kingdom and the United States of America, notable mention should be made of a Company which was incorporated in 1877 under the name of the Hawaiian Agricultural Company (limited). This Company chose for its locality or base of operations, a site at Pahala, situated on the southeast side of the Island of Hawaii. In due time the mill and other necessary buildings were erected, five miles from Punaluu Landing, at an elevation of 800 feet above the sea level. The site commanded a wide range of ocean, and an extensive view of the surrounding country. The tract extended twenty-five miles along the shore by fifteen miles inland, reaching into the mountains from the boundaries of the magnificent extent of territory taken up by this Company. The variety of climate and temperature to be found upon this domain will doubtless surprise some of our Island people, when told that one may swelter under the rays of a tropical sun at the lower altitudes, while at the highest point the parching winds that kiss the snow clad mountain peaks, would make one shake with the chill of their icy breath.

The first acre of virgin soil on this plantation was broken in 1877. A mill second in size only to one ever built in the history of the world, complete with building, frame and all covered with iron, was landed at Punaluu, in 1878. Hundreds of acres of land had been plowed and planted with cane at an aggregate cost of an amount sufficient to yield more than a princely income, when the outlook from long continued drought, seemed so strongly to betoken utter failure, that it was proposed by those who had been most sanguine among the promoters of the enterprise to abandon the undertaking, without even erecting the ponderous mill which was now lying in a heap at the landing. A delegation of experts appointed by the Company at Honolulu took passage to the scene of dis-

treas, and it is said, their report favored retrograde movement, and the delegation was of opinion that the prospective capacity of the whole plantation would not exceed 900 tons of sugar per annum. Fortunately for all interested parties, better councils prevailed; forward! was the order; cultivation progressed; rains came at last; cane fields almost white, put on their mantles of thrifty green, and hope revived. In 1885 the ponderous mill, which had already been condemned under the euphonious name of "White Elephant," was removed from its quiet resting place and put in active service. It was easy for those who never attempted to raise a crop of sugar cane, or could not possibly distinguish a 11 ton roller from a vacuum pan, to make all manner of fun of the projectors of the great enterprise, criticise and condemn the purchase, of the giant mill; but who to-day, among the promoters or stockholders of this "White Elephant" care a farthing for the unkind or cruel sport of those who could find pleasure in jeering at the prospective failure of an enterprise which if successful would advance the interests of the whole country?

The area of cane under cultivation has steadily increased from 1,200 acres in 1880 until now there is a belt of cane fields stretching over a distance of seven miles, lying in a north easterly and south-westerly direction. The lower edge of this belt barely reaches the elevation of the mill, rising thence toward the mountain top to a height of 1800 to 2000 feet. The number of acres under cultivation by the Company is 2000; and 600 acres more are cultivated by private planters, who have their cane ground on shares at the mill of the Company. Since 1883 the annual crop of cane taken off has not been less than 1200 acres, which have yielded an average of 1 1/4 tons of sugar per acre. The present entire crop for the current year is estimated at 4000 tons. The largest day's work performed this month was 51 clarifiers, yielding 25 tons of sugar. The highest numbers of tons of sugar made, bagged, weighed, and shipped during any one day this year is 26 1/2 tons. The best weeks work during the year shows an average of 46 clarifiers per day, or 138 tons of sugar for the week. From the 6th to the 16th of the present month, a period of eight working days, 175 tons of sugar were made and shipped to Honolulu from the mill. The present manager Mr. Daniel Foster has been in charge of this plantation since 1881. This gentleman, with a degree of modesty which can only be appreciated by those who best know him, seems disposed to accord to his predecessors much of the credit, which beyond doubt is fully due to this "Master of the Situation." The present results which are the unmistakable fruit of his own foresight and energy, speak volumes for the enterprise, push and brains apparent on every hand.

A VISIT TO THE MILL.

This much abused "White Elephant" I am informed upon indisputable authority, has no superior in this Kingdom, if any where else. Its mechanism seems perfect as indeed do all its appointments. Its three little rollers, each of eleven tons weight, revolve with majestic quiet and dignity, performing their work of crushing cane in a manner which force upon one the thought suggested in the adage "The Mills of the Gods grind slowly but they grind exceedingly fine." The trash which drops from these huge rollers is so completely crushed that it seems extremely doubtful if any kumu process could possibly extract half enough saccharine matter to pay the expense of rehandling. The bits of trash are only from "2 to 4" inches in length, and seem almost dead when they leave the rollers. It is evident that this mill does better work than the average, to say the least, and the improved result is accounted for by the fact that these rollers are so much larger in circumference that they afford a more extended pressure surface.

Six clarifiers of a capacity of 500 gallons each are arranged to receive the juice, as it flows from the mill, just below the clarifiers is another row of six 500 gallon receptacles for juice, which are called precipitators. This mill is equipped with the new patent mud press and a double effect. The vacuum pan was reached at 2:30 P. M. just in time to witness the "strike." A quantity of melada is drawn into the mixer, sufficient to make nine tons of sugar. Six western centrifugals are suspended beneath the mixer; into these receptacles the melada is drawn at pleasure, and in a very short time the whole "strike" is dried off, and dropped to the floor in the packing room below. In this room, which is kept scrupulously neat, are found four men, who bag, weigh, mark, sew-up, and load into the freight wagon, (which are driven to the door at the rear of this room), all the sugar which passes through the mill. While we stand watching the packing process, which is manipulated with mechanical precision and dispatch; a six-mule team is driven to the door, and in just four minutes from the time of arrival, the team is started to the tramway with a load of two and one half tons of sugar. The narrow gauge railroad or tramway referred to was graded and built under the supervision of the present manager. Commencing at the wharf at Punaluu this tramway curves among the ledges or pahoehoe, rising on a grade of four feet in every hundred. The road now terminates within a third of a mile of the mill, and about 4 1/2 miles from the wharf. This tramway is soon to be completed when the car will be loaded in the packing room.

Twenty-five tons of sugar were delivered at the landing for shipment last Thursday, which was the product of cane that at six o'clock Wednesday morning was Saturday uncut, in the

fields from 1 1/2 to 3 miles distant from the mill. This fact may interest those who are unfamiliar with the manufacture of sugar, but will be a matter of no surprise to those in business. The growth of the cane on this plantation is entirely dependent upon the rain-fall as there is at present no water supply sufficient for irrigation. Over twelve miles of flume have been erected for the purpose of taking the cane to the mill, seventy-five per cent of the entire crop being transported in this way. By the most rigged economy in very dry weather from the meager water supply afforded by springs, found in the mountains at a distance of five to six miles, a sufficient amount is stored each night to "flume" the required cane during the following day. A device for saving and utilizing a large quantity of water averaging, it is estimated about 70,000 gallons per day, which must otherwise run to waste is probably a new idea at least in this country. It seems to us worthy of more than a passing notice.

Two iron tanks connected at the bottom by an iron pipe, with a capacity of 40,000 gallons each, are placed near the mill, sufficiently elevated to draw from them the water to be used in the vacuum pumps. Over one of these tanks is built a scaffold about 36x54 feet, forming a hollow square, the top of which is elevated about 10 feet above the tanks. Around this hollow square, upon the frame, is built three shelves on trays, beginning at the top; each is placed two feet below the other and made eight feet wide, and deep enough to carry five inches of water. All the water which passes through the mill is into an aseptical in a heated state, from which it is forced up into the top tray or cooler above described. These trays are built on an incline plan around which the water runs until within a foot of the starting point it passes through and aperture and falls upon the tray below, the incline of which is reversed, and the water passes around the square again, and pours through another opening into the third tray, which again reverses the action carrying the water around the square the third time until it finds its way into the tank below at a great reduced temperature, ready to be used over again.

CULTIVATION.

In making a tour through the cane fields, one is impressed with the thorough cultivation which was noticeable on every acre of ground. With loose earth and perfect freedom from weeds or grass, the full strength of the soil is given to nourish and foster the growth of the cane. Threading a way through nearly four miles of cane in all stages of advancement, the beautiful valley of Moa-ula is reached and at an elevation of 2000 feet, we came upon a field of "new plant cane" covering an area of 250 acres. Here the cultivated land is shut in by surrounding mountains (one of which rejoices in the poetical name of "Claud's rest"), which give protection from the prevailing winds. The soil is rich and deep; the rain fall in the locality is a guarantee against drought, and "every prospect pleases." I venture to suggest the possibility and even probability of a "six-ton crop" and am perfectly delighted to be sustained in my opinion, by authority (in my judgement) not to be questioned. But just as one feels the mercury of self-esteem rising to a hundred degrees or more, at the satisfaction one finds in superior judgement, I am politely requested to say nothing about "six-ton crops" as such statements are always received with a broad margin of doubt. I appreciate the feelings of the "Ruling Spirit" who is a man of deeds, and has no time for idle words, and with the understanding that my vanity shall be gratified, I await the results, which are in due time, to be reported, in the meanwhile I will make no extravagant statements.

As we approach the mountain edge of this field of cane, we come suddenly upon a small gang of Portuguese laborers, who are just completing a reservoir. This reservoir has a capacity of 26,500 barrels, and is capable of storing sufficient water to flume all the cane lying between this point and the mill. The water to supply this reservoir is to be brought from a spring in the side of the mountain a little more than two miles distant, we were very much interested to know that the tops of all the surrounding mountains are so full of water that they have become a perfect swamp. The time will doubtless come, when an effort will be made to draw water from those natural sources of supply, for purposes of cultivators. Four eight-mule teams, each attached to a "14" Dillingham breaking plow, are kept daily at work breaking up new ground, or replowing land from which the last crop of rattoons have just been gathered. Two more teams with heavy harrow prepare the ground for the planting furrow. Eight teams with cultivators keep the growing cane fields, as clean as a Chinese vegetable garden. The area under cultivation will continue to increase for several years to come.

WORKING FORCE.

The whole working force on this plantation consists of a manager seven Lunas and 345 mill and field hands.

STOCK RANCH.

The portion of this great property embracing the Sugar Plantation is a small part of the whole; the bulk of the lands being suitable only for a cattle ranch. Large herds of cattle (the aggregate number of which is said to be six thousand), roam at will over the vast expanse of territory. The cattle ranch is under the management of Mr. Julian Monsarrat who resides at Kapapala at the residence of the late W. H. Reed, former owner of that property. Under the management of this gentleman an effort is being made to improve the breed of both cattle and horses. Some of the young stock

which were privileged to see gave great promise of success in this undertaking. This ranch supplies all the working cattle required upon the plantation as well as the beef; the consumption of the latter being an average of two head per day.

DISCIPLINE.
We have heard it rumored, that the present manager at Pahala is a hard man exercising his authority in a manner which called for investigation by those in authority. I feel, however, constrained to say that friends of Mr. Foster were slow to believe in the development of any new traits of character at this stage of his life, especially of a kind so wholly inconsistent with his nature. Justice to this gentleman demands a few words of truth, which I feel competent to assert without fear or favor.

All the trouble which had led to the false accusations against Mr. Foster came out of the simple fact, that his idea of the duty of manager of a plantation, implied a responsibility both legal and moral, to those who sold their time and service under a voluntary contract, as well as to those whose financial interests had been placed in his keeping; that he and not any other man, Portuguese, Chinese, Negro, or South sea Islanders would be looked to for anticipated results. Mr. Foster is known to many of our best citizens as a kind indulgent father of children who do him all honor, but they were trained to walk in the path of obedience! Nothing more has this gentleman required of any man under his charge. This lesson has now been taught to every one of the 325 men now on that plantation, and the results are satisfactory in every particular. The plantation is a financial success, and every department is conducted with a quiet orderly mechanical precision, which is a comfort to both governor and governed.

B. F. DILLINGHAM.

General Advertisements.

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Of his own manufacture. 21-18

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Our ice cream will be only of superior quality, made of genuine cream from the WOODLAWN DAIRY with whom we have arranged to supply us regularly with pure cream, which, having frequently tested, enables us to guarantee a first-class article, of ice cream equal to that made in any of the large cities.

The following varieties of ICE CREAM and ICES will be furnished at our opening, and several other varieties, if our trade will justify it.

ICE CREAM.

VANILLA, COFFEE GLACE,

LEMON, CHOCOLATE,

STRAWBERRY, PINEAPPLE

ICES.

ORANGE and STRAWBERRY

Parties supplied any day except Sunday. Those wishing Ice Cream for Sunday must leave their orders on Saturday before 9 A. M., which will be delivered before 10 A. M. Sunday. The cream will be packed so that they will keep eight hours in a first-class condition.

Hoping to receive a share of public patronage in this line of our business, and thanking them for their liberal favors in the past we remain, respectfully,

MELLER & HALBE,

King Street near Alakea St.

21-22

General Advertisements.

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Manufacturing and Importing
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21-19

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Of every description.

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Of all kinds

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241-242

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MANUFACTURING UPHOLSTERER,

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Table Fruits, Jams and Jellies, Family Flour, Wheat, Corn, Potatoes Onions, Caudles,

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And many other articles too numerous to mention, which will be sold at prices to suit the times. Satisfaction guaranteed.

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21-117

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